## **Test Report**



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FAA Repairstation Number OYCR172L

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Date: October 31, 1997

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## Background:

A group of plastic sheeting samples identified as "COUNTER-MAID®" were submitted for the purpose of performing a material identification by use of Fourier Transform Infrared (FTIR) analysis and Differential Scanning Calorimetry (DSC).

The submitted samples were identified as a Polypropylene Copolymer. The purpose of this set of tests is to determine if this is indeed what the material is.

## Methods of Testing:

FTIR testing was performed by removing a small amount of material from both sides of the sample and performing diffuse reflectance spectroscopy.

DSC testing was performed by cutting a sample weighing 7.20 mg, placing it in a sealed aluminum pan and performing a DSC test at a heating rate of 10°C per minute.

#### **Test Results:**

The FTIR analysis of the sample best matched that of Polypropylene Copolymer. See attached spectra's. The primary difference between the copolymer and homopolymer is the peak at 723 cm-1, this is indicative of a secondary material being present.

The DSC analysis of the COUNTER-MAID® sample shows a slight inflection in the slope at about 120°C. This is indicative of a copolymer. See attached DSC curves. You will notice the homopolymer standard shows a fairly flat slope prior to the transition of the polypropylene, where the copolymer standard shows an inflection.

Submitted by,

Lab Director

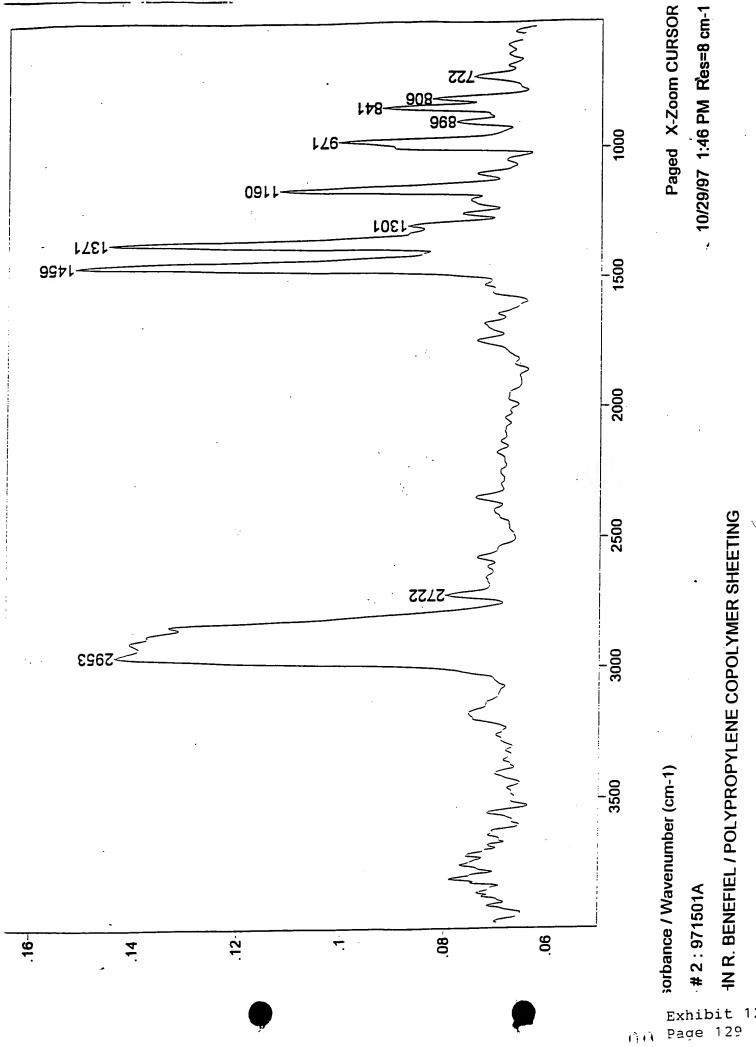
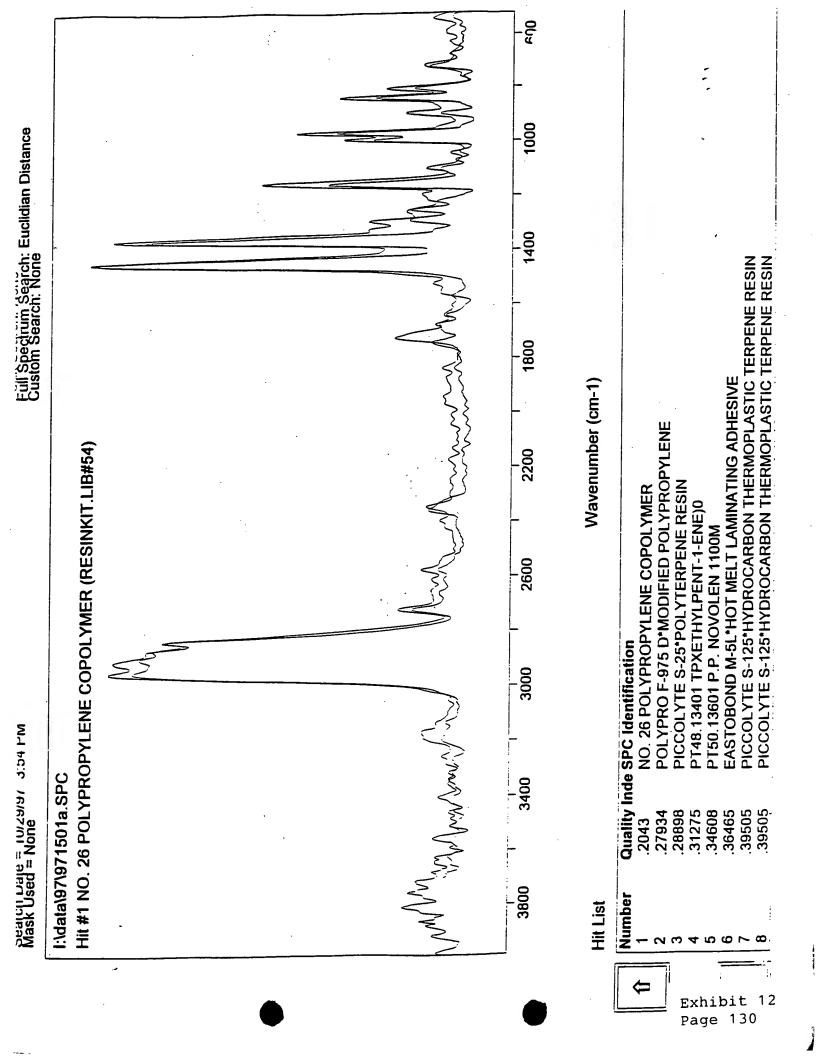
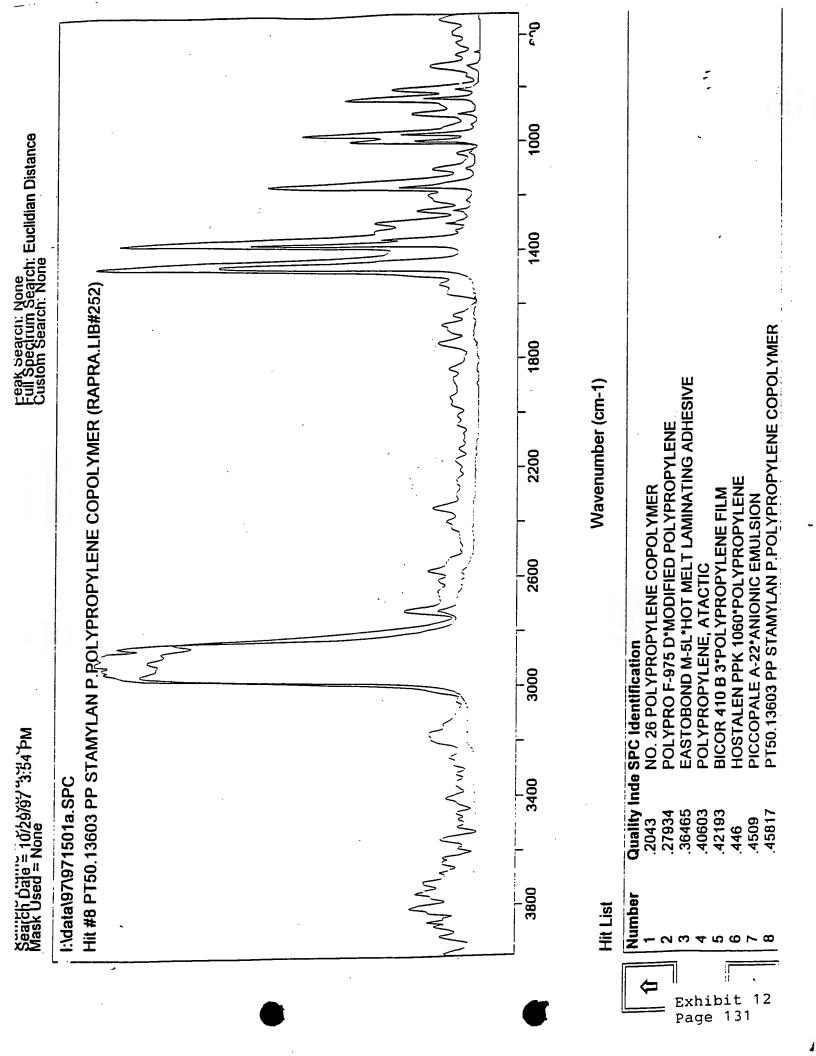
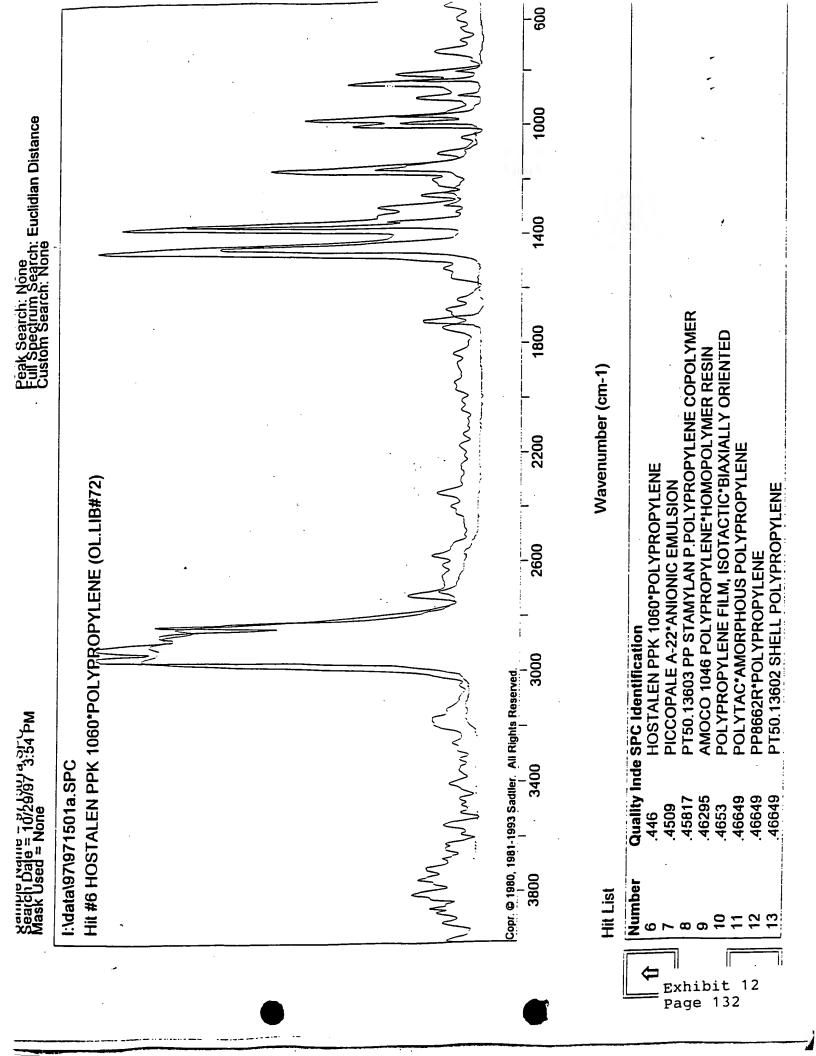
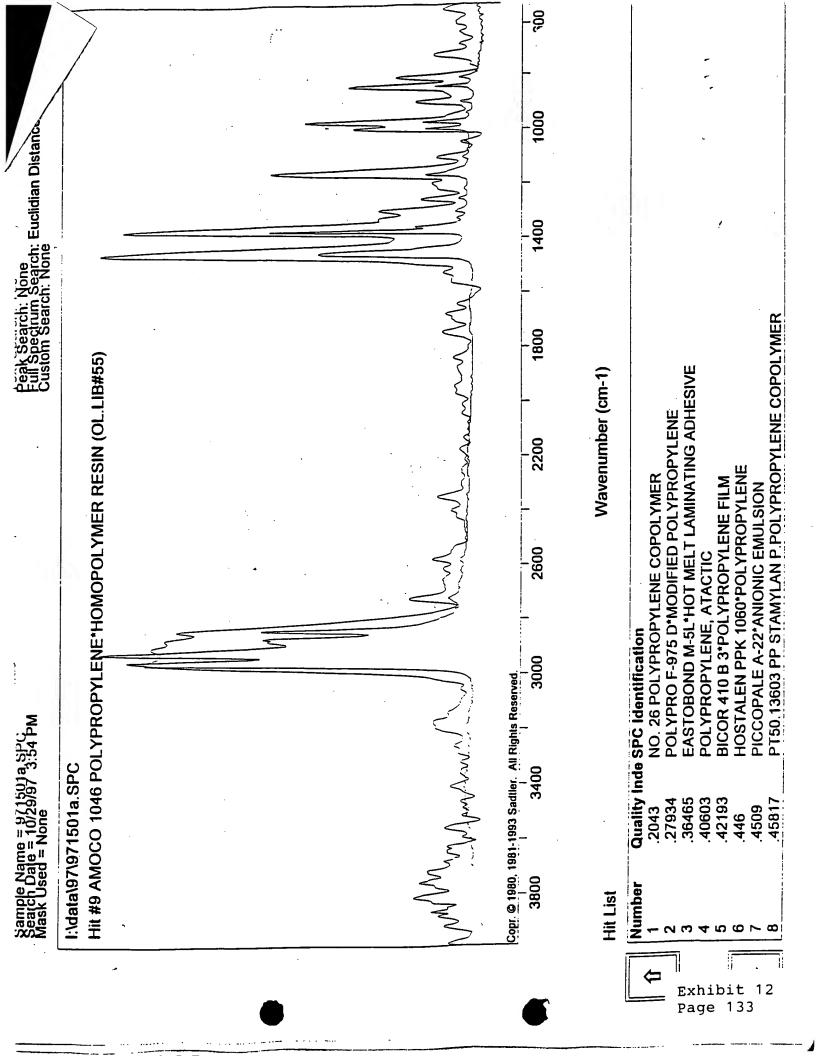


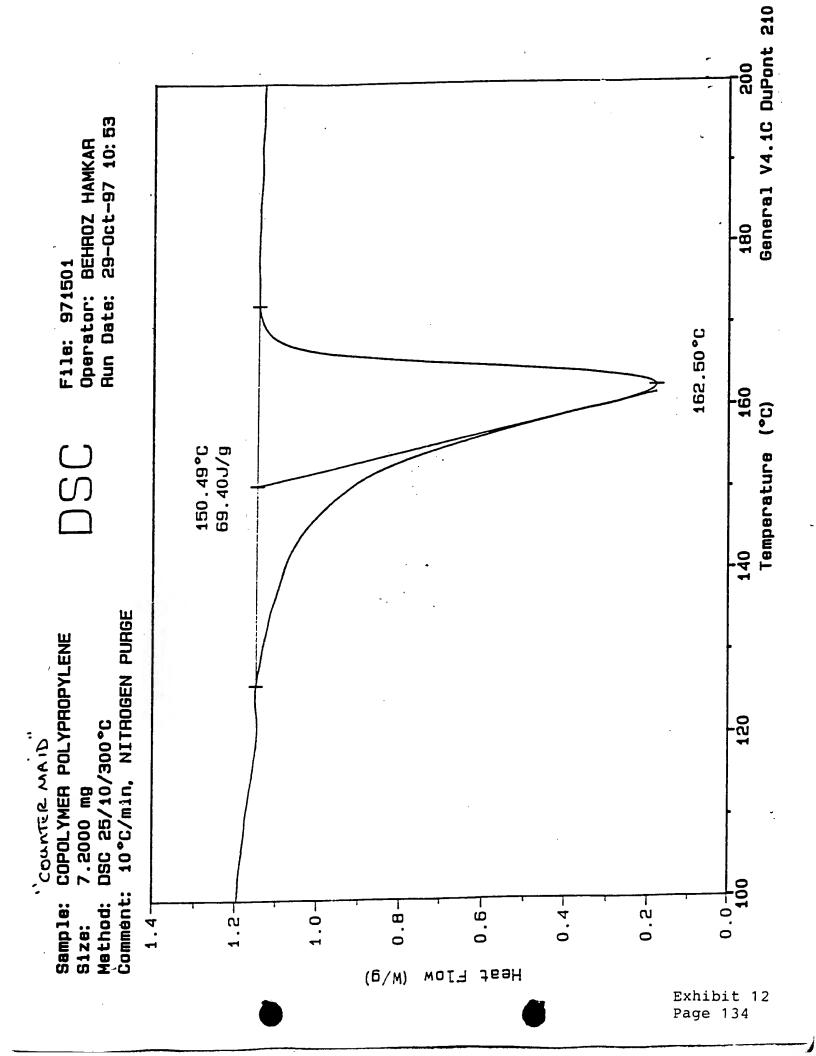
Exhibit 12 Page 129

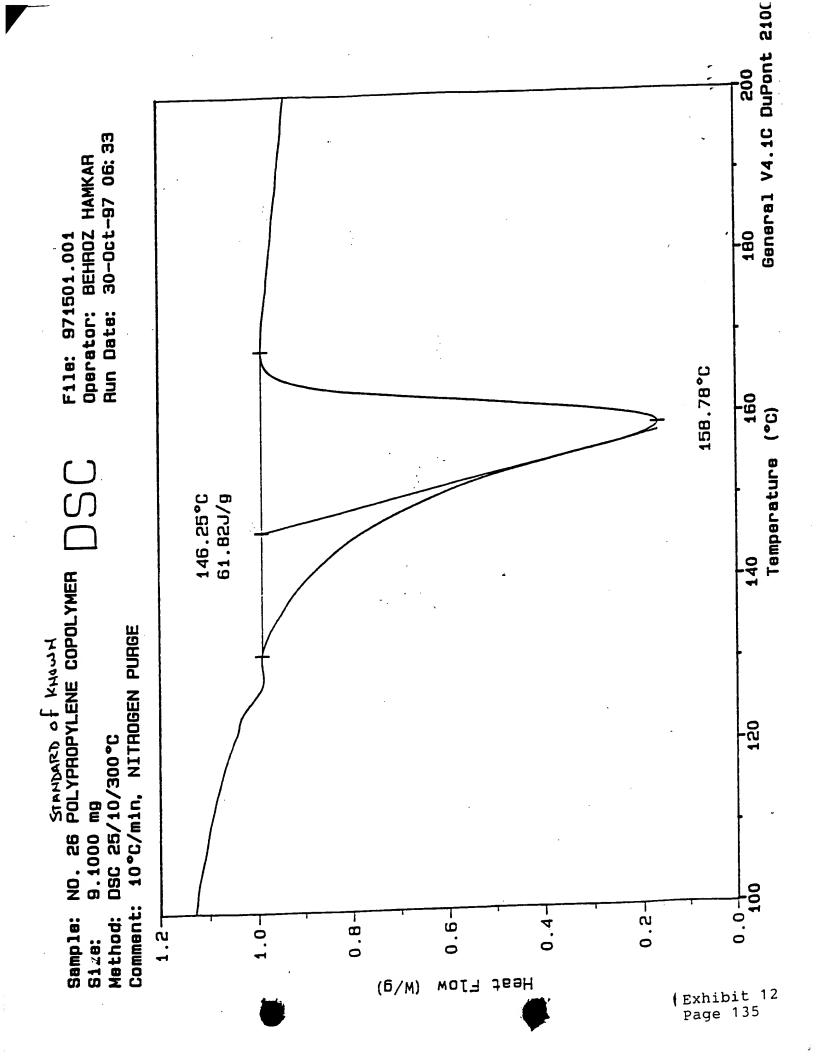


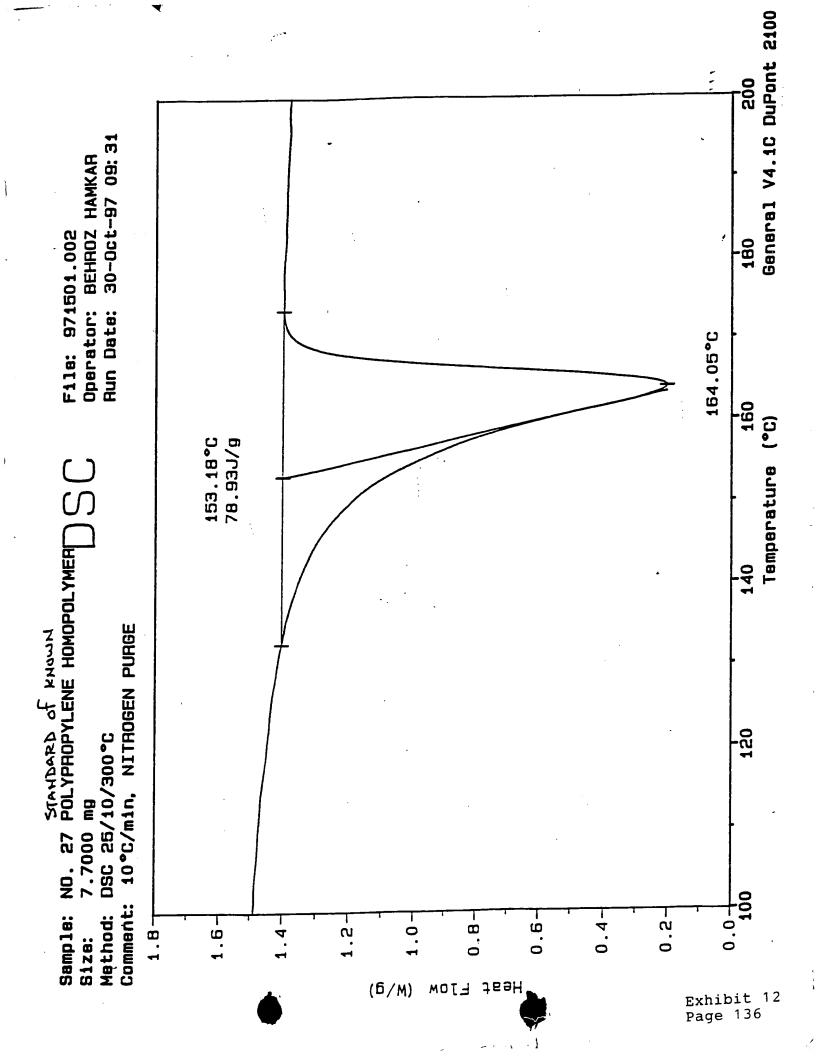


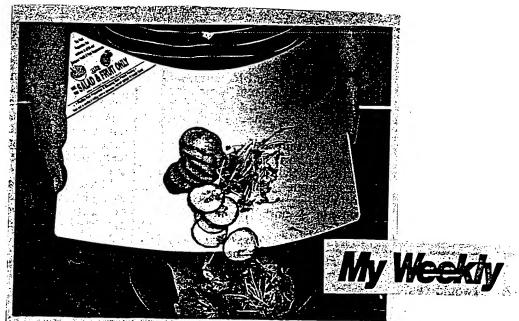












CHOP AND CHANGE

Healthy eating starts with hygienic food preparation. How often do we religiously separate different foods in the fridge, only to chop and prepare them on the same surface?

RoSMat food preparation mats provide the ideal solution. Originally designed for professional caterers, they're made from solid polypropylene, a resilient and long-lasting material which can be easily wiped clean or popped in the dishwasher.

And because of their light weight and unique flexibility, the mats can be bent into a "funnel," so you can shoot chopped food straight into a saucepan.

There are six RoSMat chopping mats, each colour-coded and printed with its intended use — for instance, yellow is for cooked meat and Brown is for vegetables. RosMat colour-coded food preparation mats are available from good cooks' shops or direct by mail order from RosMat Marketing, Sealarm House, Modbury, Devon PL21 0XX. A full set of six mats costs £18, including p&p.

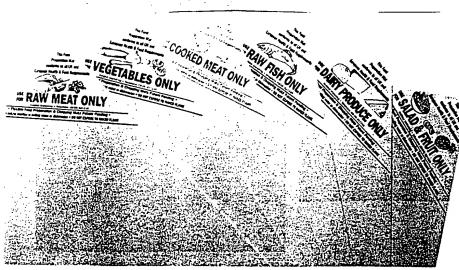
(18 MAY 1991)



■ RosMat Flexible **Cutting and Chopping** Mats Tester comments: Separate mats for different foods ensure hygienic preparation. The boards bend and they are tough and easy to clean. RosMat Marketing, £18 for six, inc. p&p, tel: (0548) 830710.



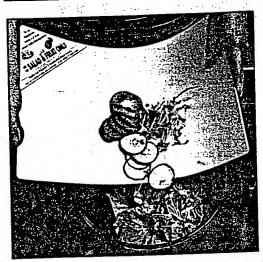
(JAMUARY 1991) Exhibit 12



# WOMAN'S REALW



# News from the kitchen front by Judith Ferguson

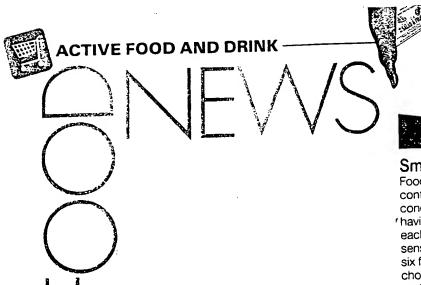


## FLEXITIME

Kitchen hygiene is easy with a set of flexible RosMat food preparation mats. Each is colour coded and printed with its intended use — raw meat, cooked meat, vegetables, salad/fruit, raw fish and dairy produce. Their unique flexibility means they can be bent to slide food directly into containers and pans, or waste directly into the bin! The 16 by 10 in (40.5 by 25.5 cm) mats are made of resilient polypropylene which is dishwasher safe

and can be sterilised in boiling water. They're £18 for six, including VAT, postage and packing. For more information write to RosMat Marketing, Sealarm House, Modbury, Devon PL21 OXX or telephone 0548 830710 (8.30 am to 5 pm).

(21 MAY 1991)





## **Smart Chopping**

Food freshness and contamination is a current concern for most cooks. So having a different board for each kind of food makes sense. RoSMat have produced six food preparation and chopping mats, each labelled and colour coded, for £18 that includes one for each kind of food. Send your order (prices include p&p) to RoSMat Marketing, Sealarm House, Back Street, Modbury, Devon PL21 0XX.

(SUMMER 1991)

EXHIBIT 5 STATE

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# WINE AND DINE HOME BASE

WEEKEND TELEGRAPH, SATURDAY MARCH 16, 1991 V

## TABLE TALK

• IT IS advisable to use separate chopping boards. for preparing different foods. A new range of flexible boards has just been introduced, which are colour printed with the intended use; the board meant for raw meat has that message printed in red across one corner, for raw fish the message is in blue, and so on across six boards. The other great bonus is that they are thin and flexible enough to bend into a funnel, which means you can tip your diced carrots straight into the pan and not all over the floor. More accurately fermed "mats" than "boards", they are made of polypropylene, which doesn't blunt knives unduly, which can go intothe dishwasher or be steril. ised in boiling water. Once I had got used to the thin-ness, I blessed the flexibility, and found the size (254mm by 406mm or 16in-by 10in) quite adequate: They cost about £3 each and can be found in many cooks' shops, or bought as a set by mail order 118 for six, which includes postage and packing; and VAT. Send orders to Ros VAT. Send orders to Ros-Mat Marketing. Sealfarm House: Modbury. Devon PL21 0XX. To pay by credits card, telephone 0548: 830710 between 8:30am and 5pm.

EXHIBIT 6